

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of claims:

1. (Currently Amended) A homogeneous, thermoreversible gel comprising carrageenan wherein said carrageenan has a viscosity of 5 to less than 10 cP at 75 °C when measured using a Brookfield LVF viscometer, spindle #1, at 60 r.p.m., in a 0.10 molar aqueous sodium chloride solution containing 1.5% by weight of said carrageenan based on the weight of all components in said solution, and optionally at least one of a plasticizer, a second film former, a bulking agent, and a pH controlling agent, wherein said gel has a solids content of at least 40%, and said carrageenan is present in an amount of at least 70% of all carrageenan present in said gel, and said carrageenan is at least one of iota carrageenan, kappa carrageenan or kappa-2 carrageenan.
2. Canceled.
3. (Currently Amended) The gel of claim 21, wherein said carrageenan is at least 80% by weight iota carrageenan based on the total weight of all carrageenan in the gel and the gel has a gelling temperature of 60 °C or less.

4. (Currently Amended) The gel of claim 21, wherein said carrageenan is at least 80% by weight kappa carrageenan based on the total weight of all carrageenan in the gel and the gel has a gelling temperature of 30 °C or less.
5. (Currently Amended) The gel of claim 21, wherein said carrageenan is at least 80% by weight kappa-2 carrageenan based on the total weight of all carrageenan in the gel and the gel has a gelling temperature of 35 °C or less.
6. (Original) The gel of claim 1, wherein said viscosity is from 5 to 8 cP.
7. (Original) The gel of claim 1, wherein said carrageenan is the only carrageenan in the gel.
8. (Original) The gel of claim 1, wherein said gel contains a plasticizer.
9. (Original) The gel of claim 1, wherein said carrageenan contains at least one of calcium, potassium, magnesium, ammonium or sodium cation.
10. (Original) The gel of claim 9, wherein said cation is at least 75% by weight sodium based on the total cation content.

11. (Original) The gel of claim 9, wherein said cation is at least 85% by weight sodium based on the total cation content.
12. (Original) The gel of claim 9, wherein said cation is at least 90% by weight sodium based on the total cation content.
13. (Original) The gel of claim 9, wherein said cation is at least 95% by weight sodium based on the total cation content.
14. (Original) The gel of claim 9, wherein said cation is at least 98% by weight sodium or potassium or combination thereof based on the total cation content.
15. (Original) The gel of claim 1, wherein said carrageenan is present in an amount of from 0.5% to 25% by weight of the gel.
16. (Original) The gel of claim 1, wherein said carrageenan is present in an amount of from 0.5% to 15% by weight of the gel.
17. (Original) The gel of claim 1, wherein said solids content is at least 50%.
18. (Original) The gel of claim 1, wherein said solids content is at least 60%.

19. (Original) The gel of claim 1, wherein said solids content is at least 70%.
20. (Original) The gel of claim 1, wherein said solids content is at least 80%.
21. (Original) The gel of claim 1, wherein said solids content is at least 90%.
22. (Original) The gel of claim 1, wherein said carrageenan is present in an amount of at least 40% of the total dry weight of film formers in the gel.
23. (Previously presented) The gel of claim 1, wherein said carrageenan is present in an amount of at least 80% of the total dry weight of film formers in the gel.
24. (Previously Presented) The gel of claim 1, wherein said carrageenan is the only film former present in the gel.
25. (Currently Amended) The gel of claim 1, wherein said second film former is selected from the group consisting of starch, starch derivative, starch hydrozylate, cellulose gums, alginates, propylene glycol alginate, polymannan gums, dextran, pectin, gellan, pullulan, alkylcellulose ethers, and modified alkyl cellulose ethers ~~and at least one carrageenan having a viscosity of 10 cP or more at 75 °C when measured in a 0.10 molar aqueous sodium chloride~~

~~solution containing 1.5% by weight of said carrageenan based on the weight of all components in said solution.~~

26. (Previously Presented) The gel of claim 1, wherein said plasticizer is at least one member selected from the group consisting of glycerin, sorbitol, polydextrose, maltitol, lactitol, and polyalkylene glycols; said second film former is at least one member selected from the group consisting of a starch, starch derivative, starch hydrozylate, cellulose gum, hydrocolloid, an alkylcellulose ether and a modified alkyl cellulose ether; and said bulking agent is at least one member selected from the group consisting of microcrystalline cellulose, microcrystalline starch, starch, starch derivatives, inulin, starch hydrozylates and polydextrose.

27. (Currently Amended) The gel in any of claims 1 and 3-26, wherein said gel is a gel film.

28. (Currently Amended) An edible product comprising the gel in any of claims 1 and 3-26.

Claims 29-45: Cancelled.

46. (New) The gel of claim 1, wherein said carrageenan is at least 80% by weight iota carrageenan based on the total weight of all carrageenan in the gel and the gel has a gelling temperature of 35 °C or less.

47. (New) The gel of claim 1, wherein said carrageenan is at least 80% by weight kappa carrageenan based on the total weight of all carrageenan in the gel and the gel has a gelling temperature of 28 °C or less.

48. (New) The gel of claim 1, wherein said carrageenan is at least 80% by weight kappa-2 carrageenan based on the total weight of all carrageenan in the gel and the gel has a gelling temperature of 25 °C or less.